Strawberry Pudding Cake

A summertime favorite. Best while still warm. A tasty way to use a damaged fallen cake smothered in whipped cream. Fresh or frozen strawberries can be used. Wash the strawberries well, and slice into small portions. However, due to the pudding, it doesn't freeze well. Bake and save as cupcakes, which can be crumbled, covered with strawberries, and half of a cook pudding recipe. Strawberry pudding cake tastes best a day or two after it is created. The strawberry juices soak into the cake and leave a trail of pink across the vanilla pudding, topped by cream.

Pre Cook Preparation:

Meal Adaptations:

- Physical Accommodations:
  - Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing
  - Large handled measuring cups and spoons
  - Large handled mixing spoons
- Visual Accommodations:
  - Easily identifiable labeled ingredients
  - Long oven mitts
  - Use brightly colored measuring cups, spoons, and bowls
- Potential Food Allergy or Intolerance:
  - Butter (lactose)
  - Eggs
  - Flour (gluten)
  - Milk (lactose)
  - Strawberries (diverticulitis, fructose)
  - Sugar
  - Vanilla Flavor (gluten)
- Meatless Preparation Avoid:
  - Butter
  - Eggs
  - Substitute with: _____

Utensils:

- Measuring cups
- 2 Mixing bowls
- Microwave safe cup
- Spoon
- Toothpick (round)
- Pan: 2.5 quart glass baking pan. ***
  - *** Dark glass bakes quicker, so reduce time.
  - *** Aluminum foil pans also bake differently and may react to acids in certain foods, such as berries.

*** Cupcake pans can also be used and will bake at a different temperature and time. This makes it easier to freeze single serving portions. Some recipe sites go into further detail, if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
- 1 cake mix (gluten free)
  - Verify ingredients:
    - 1/2 cup of butter (1 stick)
    - 3 eggs
    - 1 dry pudding mix (vanilla)
    - 2/3 cup of milk (lactose free)
      - Almond, or
        - Soy
    - 1 tablespoon of sugar
    - 2 tablespoons vanilla (gluten free)
- 2 batches of cook pudding mix
- Dash of salt
- 2 cups of sliced strawberries (fresh or frozen)
  - Optional:
    - Whipped topping

Preparation time: 15 minutes

Preparation:

Part 1:

1. Melt butter in microwave for 20 to 30 seconds.
2. Mix in medium mixing bowl:
   - 1/2 cup butter
   - 3 eggs
   - 2/3 cup of milk
   - 2 tablespoons gluten free vanilla
3. Grease the bottom of the baking pan lightly with butter.
4. Add the flour mixture to the eggs, vanilla, butter, and milk. Mix thoroughly.
5. Pour into greased pan.
6. Place greased pan in oven at 350 degrees. Set timer for the minimum specified time.
7. Use a clean toothpick to verify doneness of the cake in the middle, and the edges. It should come out clean.

Part 2: (may be performed by a second person).

1. Wash and slice 2 cups of strawberries.
2. Break up cake into bite sized pieces in an aluminum foil, or glass pan.
   Cooked pudding may melt plastic.
3. Sprinkle sliced strawberries onto cake.

Part 3:

1. Follow cook pudding recipe.
2. Pour hot cooked pudding over top of cake and strawberries.
3. Allow to cool.
4. Add whipped topping if desired.
   May be added to individual servings only.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)

Your temperature here: _____

Cook Time: 30 to 45 minutes, based on pan choice and elevation.

Your bake time here: _____

Servings: About 10

Storage Solutions: Glass or aluminum pan

Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer

Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources

Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources

Reheat Instructions: (Good for quick thawing).

Microwave: Time and temp may vary.

1. Place in a microwave safe dish (not plastic).
2. Heat until food is warm.
3. Minimum 30 seconds.
   Add your microwave time here: _____.